

Mexican Street Corn

Kim Dusseault, Innovation Program Director

Ingredients:

- 1/4 cup mayonnaise
- 1/4 cup sour cream
- 1/2 teaspoon garlic powder
- Juice of 1 lime
- 6 ears corn
- 1 teaspoon chili powder
- 1/2 cup crumbled cotija cheese
- 1/4 cup chopped fresh cilantro leaves

1. Preheat GRILL to 400 degrees F.
2. In a small bowl, combine mayonnaise, sour cream, garlic powder and lime juice; set aside.
3. Place corn husks directly on the grill and roast until corn is soft, about 15-30 minutes depending on grill. Keep an eye on it
4. Peel down husks and spread with mayonnaise mixture and sprinkle with chili powder, cotija and cilantro as desired.
5. Serve immediately.